

LIME CATERING BUFFET

MENU 2022

- Price **per person**, ex vat, in Kenya Shillings (ksh)
- Minimum 20pax, Max 200pax (or per Covid regs)
- Includes cutlery, crockery, serveware, service staff, transport & set up for the food ordered; within Nairobi
- Does not include kitchen or dining tent, tables, chairs, decor, lighting, glassware
- Bar Management Service available at 10,000kes plus 80kes+VAT per guest, per hour (includes bar staff, glassware hire, equipment hire, ice, condiments)
- 50% Deposit or 20,000kes required to book the date, full payment required before set up

CANCELLATION - Non-refundable deposit to cover loss of earnings, food purchased and staff costs - *before the event

- 25% or 10,000kes (whichever is more) non-refundable deposit in the case of cancellation within in 96hrs of the event
- 50% or 12,000kes non-refundable deposit in the case of cancellation within 72hrs of the event
- 75% or 20,000kes non-refundable deposit in the case of cancellation within 24hrs of the event

EAT@LIMECATERING.CO.KE

WWW.LIMECATERING.CO.KE

PRE-DINNER CANAPES - 700

CHOOSE 4

- **Chicken Spring Rolls** with sweet chilli
- **Satay Skewers**
- **BBQ Chicken Wings**
- **Vegan Momos** with soy, wasabi & Nigella dip
- **Cheese Cocktail Samosas** with ginger jam
- **Caprese Skewers** - bocconcini, tomato, basil & pesto *GF
- **Spinach & Ricotta pastry bite**
- **Beet Devilled Quail Eggs** with pickled beetroot & fennel
- **Beef/ Veg Samosas** with dhanian yoghurt dip
- **Mini Yorkshire Puddings** with rare roast beef & horseradish
- **Lekker Bitterballen** traditional Dutch deep-fried meatballs with mustard **1,500**
- **Blue Devils on Horseback** - dates stuffed with blue cheese, wrapped in bacon
- **Sticky Sausages** (BBQ pork or beef chipolatas)

PLATED STARTER

CHOOSE 1 OPTION

- 1/ **Soup** with a freshly baked roll **550**
 - Rich Cream of Tomato with Basil
 - Butternut, Carrot & Ginger
 - Pea & Mint
- 2/ **RIBBON VEG SALAD** with spicy peanut dressing **500**
- 3/ **CARAMELISED FRENCH ONION TART** with rocket salad **700**
- 4/ **FALAFELS & FATTOUSH** Mediterranean vegan and gluten-free chickpea balls served with cucumber herb salad & Tzatziki dip (not vegan) **750**
- 5/ **ITALIAN BRUSCHETTA** (tomato, basil, garlic) served on crostini with parmesan shavings drizzled with pesto **650**
- 8/ **DUCK TERRINE** en croute with fennel & orange salad & Grand Marnier Glaze **850**
- 9/ **HOME-SMOKED FISH PATE** with crispy baguette & Asian Slaw **800**

MAIN COURSE OPTIONS

1/ADULTS - 1,600

Choose upto 4 Mains & 4 sides

MAINS

- **Beef Goulash** (Rich beef stew)
- **Beef & Guinness Pie** topped with puff pastry
- **Chicken Korma Curry** (mild, creamy chicken curry)
- **Breaded Chicken** with chunky tomato or tartare sauce
- **Breaded Fish Fillet** with chunky tomato or tartare sauce
- **SHEPHERD'S PIE** (rich lamb mince topped with mashed potato)
- **VEGETABLE LASAGNE**
- **AUBERGINE PARMIGIANA** (egg plant, tomato, basil & parmesan stacks)
- **PALAK PANEER** - aromatic spinach curry with paneer (GF)
- **BEETROOT & HALLOUMI BURGERS**
- **THAI VEG CURRY** (vegan & GF)
- **SWAHILI VEG CURRY** (vegan & GF)

SIDES

- Dauphinois Potato bake with cream & cheese
- Giant Yorkshire Puddings
- Creamy Mashed Potatoes
- Spicy Wedges
- Steamed or Spiced Rice
- Steamed Seasonal Veg
- Roast Vegetable Medley
- Sukuma or Creamed Spinach
- Mixed Garden Salad with balsamic dressing
- Kachumbari Salad
- Garlic Bread
- Chapati or Naan

2/KIDS - 800

Suitable for kids upto 10yrs

Choose 2 Mains & 2 sides

- **Chicken & Pasta** with white sauce & peas
- **Chicken & Veggie** puff pastry pie
- **Beef Lasagne**
- **Veg Lasagne**
- **Mac & Cheese** with white sauce, cheese and peas with breadcrumbs
- **Sukuma Wiki** (with or without beef mince)
- **Beef or Veg Sliders** (mini burger buns)

SIDES:

- Chips/ Fries
- Coleslaw
- Veg sticks (carrots, celery, cucumber, peppers) with dip (hummus or guacamole)
- Ugali & Chapati
- Plain Pasta or rice

DESSERT @600

CHOOSE 1 OPTION

- **RICH CHOCOLATE BROWNIE** with berries & cream
- **STICKY TOFFEE** pudding with caramel fudge sauce
- **TREACLE TART** served with vanilla crême Anglais
- **TRIO OF ICE-CREAM** (Gelato - vanilla, chocolate, strawberry, raspberry swirl)
- **FRESH FRUIT SALAD** with custard or ice-cream
- **MINI DESSERTS** - Mango, passion & mint salsa cups/ Mixed Nut Baklava/ Brie & Strawberry

ADD EXTRA'S OR ALTERNATIVE'S:

TABLE EXTRAS (serves 10 each)

- **GARLIC & ROSEMARY FOCCACCIA** with balsamic & olive oil **1,000**
- **DINNER ROLLS** with flavoured butters - garlic | sea salt & sesame | olive oil & onion seed **1,000**
- **MIXED GARDEN SALAD** & balsamic Vinaigrette **1,500**
- **TEA & COFFEE** Safari Lounge Speciality Tea, herbal teas & coffee **2000**
- **KENYAN CHEESE BOARD** Kenya's finest selection of cheeses (200g each blue, cheddar, flavoured gouda, creamcheese, brie & feta) served with crackers, chutneys & fruit **7,000**